Edible Food Recovery Draft Regulations
Member Forum

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Welcome

Robyn Thomason
California Hospital Association
Martine Boswell is an Environmental Scientist in CalRecycle’s Statewide Technical and Analytical Resources Branch. She serves as CalRecycle’s technical advisor on food waste, and provides scientific analysis on food systems and climate change. Martine is also highly engaged in statewide efforts to increase safe surplus food donation in California, and is a member of the CalRecycle team tasked with developing the edible food recovery regulations for California’s Short-Lived Climate Pollutant Law, Senate Bill 1383.
Kyle Pogue is an Environmental Program Manager with California’s recycling agency, CalRecycle. He and his team focus on reducing the amount of organic materials (such as food and green waste) disposed in California’s landfills. These efforts include preventing wasted food, recovering edible food for human consumption, or composting it to help build healthy soils. His team helped establish the inaugural Greenhouse Gas Reduction Funds program that helped fund compost, anaerobic digestion, and food rescue infrastructure.

SB 1383

Edible Food Recovery Requirements
Agenda

- Context
- SB 1383 Goals
- Draft Regulations
- Case Studies

California’s Climate Strategy

An Integrated Plan for Addressing Climate Change

Vision
Reducing Greenhouse Gas Emissions to 40% Below 1990 Levels by 2030

Goals
- 50% renewable electricity
- 50% reduction in petroleum use in vehicles
- Carbon sequestration in the land base
- Double energy efficiency savings at existing buildings
- Reduce short-lived climate pollutants
- Safeguard California

Reduce Organic Waste Disposal
Recover Edible Food from Waste Stream
Reduce Methane Emissions
12 BILLION POUNDS of food waste is thrown away in California landfills each year.

4.9 MILLION CALIFORNIANS are food insecure. 1 out of every 8 Californians does not know where their next meal will come from.
### SB 1383 Requirements

<table>
<thead>
<tr>
<th>Year</th>
<th>Requirement</th>
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<tbody>
<tr>
<td>2020</td>
<td>50 Percent Reduction in Landfilled Organic Waste</td>
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<tr>
<td>2025</td>
<td>75 Percent Reduction in Landfilled Organic Waste</td>
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<tr>
<td>2025</td>
<td>20 Percent Edible Food Recovery Goal</td>
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### What Does “Edible Food” Mean?

“Edible food” means unsold or unserved food that is fit for human consumption, even though the food may not be readily marketable due to appearance, age, freshness, grade, size, surplus, or other conditions.

### All Food Donations Must Meet Current Cal Code

- All food donations must meet the current Cal Code standards.
- Unsold or unserved food that is fit for human consumption, even though the food may not be readily marketable due to appearance, age, freshness, grade, size, surplus, or other conditions.
SB 1383 EDIBLE FOOD RECOVERY

POLICY OVERVIEW

- Jurisdiction edible food recovery program
- Commercial edible food generators
- Food recovery organizations and services

EDIBLE FOOD RECOVERY RESOURCES AND CAPACITY
**Tier One (Starts 2022)**

- Supermarkets
- Grocery stores with a total facility size equal to or greater than 7,500 square feet
- Food service distributors
- Wholesale food markets

**Tier Two (Starts 2024)**

- Restaurant with 250 or more seats, or a total facility size equal to or greater than 5,000 square feet
- Hotel with an onsite food facility and 200 or more rooms
- Health facility with an onsite food facility and 100 or more beds
- Large venue
- Large event
- State agency with a cafeteria with 250 or more seats or total cafeteria facility size equal to or greater than 5,000 square feet
- Local Education Agency with an onsite food facility
**EDIBLE FOOD GENERATOR REQUIREMENTS**

Edible food generators shall arrange for their edible food that would otherwise be disposed to be recovered for human consumption.

- Contracting with food recovery organizations or food recovery services that will collect their edible food.
- Self-hauling edible food to a food recovery organization.

**RECORDKEEPING REQUIREMENTS FOR COMMERCIAL GENERATORS**

Commercial Generators Shall Keep the Following Records

- Contact Information for Food Recovery Organizations and Services
- Types of Food Each Food Recovery Organization or Service will Collect
- Contract, MOU, or Other Documentation of Arrangement
- Schedules for Food Recovery Deliveries or Collections
- Quantity of Food Donated in Pounds (or Alternative Metric)
HOSPITALS DONATE CAFETERIA FOOD TO FIGHT HUNGER IN SOUTHERN CALIFORNIA

02/27/2017  By The Orange County Register

The list is growing of local hospital providers who are donating surplus cafeteria food to groups working to feed the hungry.

Seven Kaiser Permanente hospitals in Orange and Los Angeles counties — the Anaheim, Irvine, Downey, Los Angeles, South Bay, Panorama City and Woodland Hills facilities — are now giving unserved meals to Food Finders. The Lakewood nonprofit then distributes the meals to local agencies that feed seniors and families in need.

A number of Orange County hospitals, including Kaiser, St. Joseph Hospital, St. Jude Medical Center and Children’s Hospital of Orange County, donate food to the Waste Not OC Coalition, a public/private partnership that also distributes to local pantries.

“The food prepared in a hospital cafeteria is very nutritional, high quality, and healthy. It’s great to know that the surplus food we won’t use can go to provide healthy, nutritious meals to those in need,” John Yamamoto, a vice president for Kaiser Permanente Southern California, said in a news release.

To learn more, visit foodfinders.org or wastenotoc.org.

UNIVERSITY OF CALIFORNIA, SAN FRANCISCO CASE STUDY

- University of California, San Francisco has reduced their food waste by 50%.
- Their remaining food is now being rescued and fed to local Bay Area residents in need through a partnership with Copia.

UCSF’s tips for reducing hospital food waste:

1. Measure your waste
2. Adopt a room service model
3. Donate and repurpose

CASE STUDY: UCSF

UCSF was successful in reducing food waste by 50% at the UCSF Medical Center at Parnassus by working with LeanPath. LeanPath offers a system that allowed UCSF to track food waste and identify areas of overproduction.

“We reduced our food waste by 50% by tracking it and educating staff about what they can do to reduce waste and saved over $55,000 in food costs in 2016.”

- Davies, UCSF Associate Director, Operations and Culinary Innovation
The UCSF Medical Center at Parnassus has partnered with Copia to divert their surplus edible food. UCSF has daily pick-ups, which range from 20 to 150 pounds. UCSF staff puts the food in disposable aluminum pans, categorizes it (i.e., fresh vegetables or cooked meat), and then puts a scan code sticker on it. The food is scanned using a smart phone and then the driver comes at three o’clock everyday to pick up what’s been panned and scanned. Copia’s Food Heroes (certified food handlers) recover the surplus food and safely deliver it to local nonprofits in need. The monthly reports help UCSF track surplus trends, make better buying decisions, and receive photos and testimonials from the people fed by UCSF’s food.

CASE STUDY: UCSF

Central Indiana-based Reid Health is a 207-bed hospital. Its central kitchen serves about 3,600 meals a day, services a local Meals on Wheels and Head Start program, and feeds children at a local residential facility.

HOW THE LEANPATH PLATFORM WORKS

Measure
Automatically track food waste in seconds with Leanpath’s intelligent scale and integrated camera

Analyze
Gain a complete view of your food waste and its financial impact via your online dashboard and reports

Optimize
Set & achieve your food waste goals with automated alerts and real-time recommendations

Empower
Inspire your team to minimize food waste & maximize profits with Leanpath’s personalized coaching

53%
Reduction in weekly food waste by value in one year

$1k
Savings in mashed potato waste in two months

“We’ve had phenomenal success... to the tune of saving $200,000 on food supplies, by far through the efforts of Leanpath.”
—Kris Ahlavan, Director of Food and Nutrition Services
Thank You

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Questions

Online questions:
Type your question in the Q & A box, press enter

Phone questions:
To ask a question, press *1
Thank You and Evaluation

Thank you for participating in today’s member forum. An online evaluation will be sent to you shortly.

For education questions, contact Robyn Thomason at (916) 552-7514 or rthomason@calhospital.org.